

Of Interest to Every Woman

Edited by Martha Westover

A LINE O' CHEER
EACH DAY O' TH' YEAR



FOR TO-DAY.

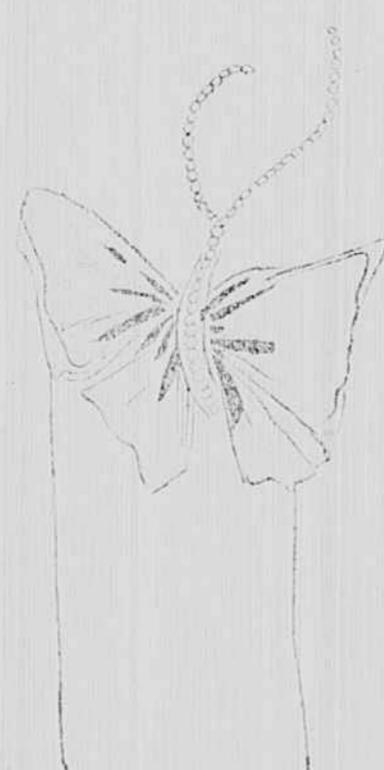
Let this morning's motto be
Kindness and courtesy.
Smiles for all upon the way.
Then, however bleak the day,
I shall feel when it is over
Like a bee amid the clover.
Gathering honey all day long,
Humming out my life in song.

Dec.
8



A purple duvetine street suit with a modified jacket waist. The coat one side of which is a continuation of the right side of the coat.

FOR THE CORSAGE



A LITTLE BUDGET OF RECIPES
FROM AN OLD MARYLAND
SCRAPBOOK

Three extalls make a tureen of
soup. Have your butchers divide them
at the joints and let them soak in
warm water while the vegetables are
being prepared.

Oxtail Soup.

Put the tails in a frying pan with a
little butter, a carrot cut into small
pieces, a turnip cut in the same, and
a small onion; then throw in a
bit of fat until the meat is browned.
Throw in a teaspoonful of flour to
absorb the butter and turn all into a
soup kettle, with a bunch of celery cut
into two or three pieces, a bunch of
thyme, a bunch of parsley, eight whole
cloves, half teacupful of allspice, the
same of whole black pepper and four
quarts of cold water. Bring to a boil,
then set aside to simmer three or four
hours, skim it well and keep kettle
closely covered. When the meat will
separate take it out of the soup and
cut into small pieces, having all the
bones out of the soup, now strain
soup through a colander, return meat
and soup to kettle, make a paste of
two tablespoomfuls of browned flour
and a little cold water, stir it into the
soup, boil for five minutes, add salt
and pepper to taste; one glass of wine
and a tablespoomful of mushroom cat-
sup improves the flavor.

Orange Cake.

Two cups sifted flour, two cups
sifted sugar, one teaspoon cream
tartar, one-half teaspoon soda, yolks of
four eggs, whites of four eggs, one
large orange (soft part),
one cup sugar with sugar, add the
orange juice, the flour with cream of
tartar sifted, etc. Alternately with
the whites of eggs and water with
soda dissolved in it. Baked in jelly
cake tins one-half inch thick. When
baked, ice with the grated rind and
juice of one orange, mixed stiff with
sifted powdered sugar, spread between
the cakes and on top layers.

Frozen Dessert.

One and one-half pints double
cream, rind of one sweet orange (grated),
juice of two oranges, one-quarter
pound stale macaroons, grated fine,
six ounces of sugar. Whip the cream
and sugar until stiff, add the
orange juice and rind, fold in the
macaroons.

Original Tomato Salad.

Put four or five fresh lettuce
hearts on a plate, take a very large
green pepper and cut down the grooves
to the centre and open out the pepper
carefully until it looks like a big
green pond lily. Remove the seeds
and fibre and lay flat on the lettuce
leaves. Take large tomatoes which
have been previously skinned and
chilled, cut them in six points and
open out on the peppers. They should
look like big red flowers with green
leaves around them. Fill the centre
of the tomato with either sweetbread,
chicken or crab-salad. Prefer the latter
and often make a crab ravigote
to fill them. The green capsers
look so attractive.

Old English Fruit Cakes.

Five pounds of large seeded raisins,
three pounds currants, one-half pound
straw, one pound flax, one-half pound
conserved cherries, one and one-half
pounds sweet butter, eighteen eggs,
brown sugar weight of eggs, one pound
almonds, blanched and chopped, one
pound English walnuts chopped, two
glasses of homemade currant-jelly,
one glass preserved quince, cut in
small pieces, one tablespoomful ground
ginger, two tablespoomfuls ground
cloves, two tablespoomfuls ground
cinnamon, two grated nutmegs, one
cup tea or French brandy, one cup
rum. Combine, one-half cup
each ground cherry or whisky, one cup
soft sweet cream, two and one
half pounds flour.

DIRECTIONS.

Cream butter and sugar together,
heat in yolk of eggs very hard, then
add cream, spices, half of flour and
liquors and whites of eggs, which
have been beaten very stiff. Mix
all the fruit, nuts and preserves
together and beat well with the other
half of flour. Mix everything together
now with the hands, as it can be no
much more thoroughly blended. Bake
about four hours in a steady oven. Use
two pans and make two cakes weighing
nine pounds each. Dough does not
seem thick enough, but more flour.

Chicken Terrine.

Boil a tender chicken with the giblets.
When done set on a dish until
entirely cold. Then cut the meat and
giblets into small pieces, omitting the
skin. Put all into a stewpan with cay-

INTERVALS BETWEEN MEALS

Importance of Making Them Neither Too Long Nor Too Short.

The question as to the length of the
intervals between meals is an impor-
tant one, so far as physiology. And here,
too, particular individual requirements
enter largely. Some people eat
for a considerable time without food
and feel better for so doing. Others
feel tired and unduly tired if they fast
too long. It rests with each one to
find out what suits them best.

On the general principles, however, if an
interval is too short there is a likelihood
of a certain amount of food being
left over still undigested from the
last meal. And this interferes with
the work of the stomach.

If, however, the interval is too long
the system has become exhausted, and
the stomach goes on strike. By the
time the meal is taken the supply of
nutritive fluid has fallen to a low point.
An interval between the two meals is
desirable. It is better to take some
light food in the meantime. This pre-
vents the sense of exhaustion and does
not hinder the stomach from doing its
work when called upon.

This makes a most attractive and
natural resort for a bridal luncheon
or dinner. The orange must be very
well and selected for their shape.

Dessert for Bride's Luncheons.

Take orange baskets by cutting
across the middle of the orange
and then cut away the sides half way
down. Open carefully with a pair
of snips, so that the fruit is removed
whole. Scrape the sides with a strip of white
tulle such as is used for hats (not
nearly so fine) and tie the
in frills how a band of orange
basket, and stuff a very small sprig
of artificial orange blossoms through
the tulle, use cotton flowers, not wool.

Take the orange pulp which has
been scraped out and make a good
orange water ice and fill basket with
it when called upon.

Interventions.

For the women who cannot stand
open throat singing, the following
are some delicate little platters
of fine white cloths, not bordered
with flesh-colored under, that
can be used as an extremely warm covering. They
are completed with a narrow upright
frill of lace or small Medici collars
that open down to barely an inch below
the chin in front.

Over blouses of chiffon vests of
cotton, bordered with narrow bands of
fur, are worn.

Children's coats are fur trimmed,
with collars made to turn up and keep
small ears warm.

The most elegantly dressed women
prefer sealskin, baby lamb or mole
skin for coats.

Custard Pie.

Prepare a custard pie as follows:
Invert a pan. When done, place in the pan
in a normal position and fill with the follow-
ing: two eggs and two tablespoomfuls of cream
a spoonful of extract of vanilla and two cups
of sweet milk. Bring all to the boiling point
stirring constantly. Pour into the pie shell
and put in the oven to brown and set. Do not have
the oven very hot.

THE FASHIONABLE FIGURE.



Fashions and Fads

The butterfly is still dominant.
Yellow is much seen in these days.
Scarf plaids are fashionable for
children.

Few of the new evening wraps are
long.

Hats for little girls are of bonnet
shape.

Leopard is the favorite fur for the
motor wrap.

There is a revival of ostrich feather
trimming.

Under blouses or corset-covers are
very elaborate.

The Russian influence in fashion is
a little stronger.

Flowers for the hair and corsage
are made of ribbon.

New handbags are of silk embroidery
with beads.

The high school girl is wearing the
tan of shark's skin.

The chrysanthemum is the favored
flower for corsage wear.

Modified Norfolk suits are being
worn by the older school girls.

Fashion in designing tunics of tulle
edged with bands of fur.

Ribbons brocaded with velvet thistles
are among the novelties.

The newest chemise is shorter, be-
ing about twenty inches in length.

Each week sees the fashion of vel-
vet more and more in evidence.

At the winter wrap shows the up-
ward movement in the draping.

Metal wavy trim continues to at-
tract attention for evening wear.

Underwear is daytime wear, never
was there so much silk worn.

A few new sweaters of shetland or
angora have collars and cuffs of fur.

Many smartly dressed women wear
the broad scarf of supple fur.

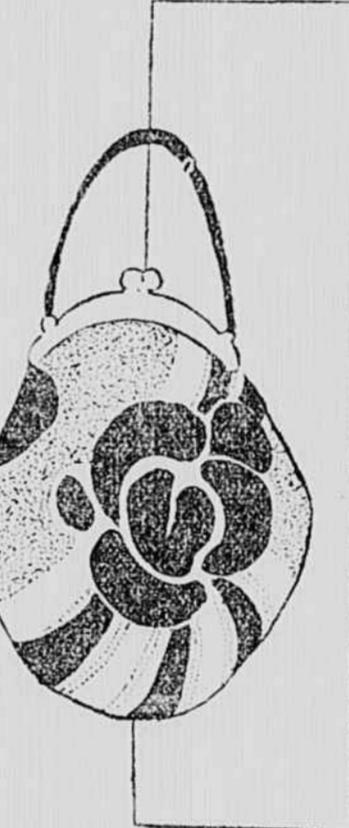
New colors are russet brown, bronze
gray, foster green and mahogany.

Drawers are made quite narrow
with fitted tops and shorts straight
legs.

Fashion depends on the waistcoat to
give the finishing touch to the costume.

It is fashionable to wear blouses of
chiffon or mousseline de sole with
cloth skirts.

BAG OF BROCADE SILK.



Household Notes

One way to remove the mark of a
scorch is to wet the scorch with cold
water and place it in the sun.

If the boy gets his rubber boots wet
inside, a good way to dry them is to
fill them with hot yellow corn.

Never allow the fishbox of your range
to be more than three-fourths filled.
When full, the draft is checked.

All cut flowers will keep much longer
if they are given a good bath up
to their necks just after they are cut.

If a person caught in a soaking rain
the clothes come off your coat into your
blouse, put the blouse to soak in milk
overnight.

Warm towels are a great comfort in
the bathroom, and may be had by having
a pipe rack connected with the heating
system.

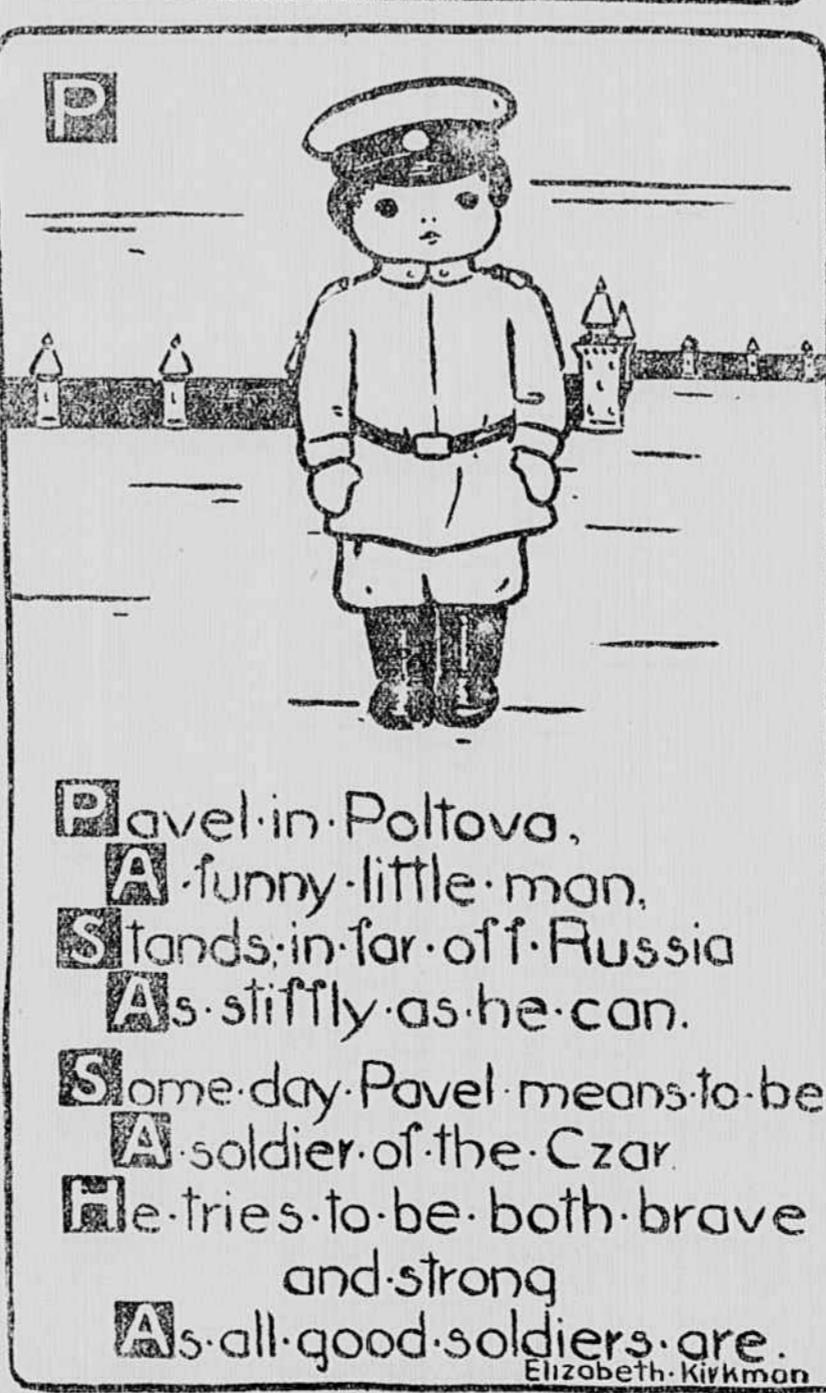
Paint splatter marks can easily be re-
moved from window panes by melting
soaps in very hot water and washing
the glass with it.

When bread is taken out of the oven
it should be removed from the pans and
placed down on a wire bread or
cake cooler.

Paint leather and old boots will
take a higher polish if first wiped over
with a sponge dipped in milk, let dry
and apply the blacking.

Brown boots and shoes should be
rubbed over with a slice of raw
potato before the polish is applied. This
will clean and remove the stains.

Alphabet of Tiny Dots.



Pavel-in-Poltova,
A-funny-little-man,
Stands-in-far-off-Russia
As-stiffly-as-he-can.
Some-day-Pavel-means-to-be
A-soldier-of-the-Czar
He-tries-to-be-bath-brave
and-strong
As-all-good-soldiers-are.

Elizabeth Kirkman

THE

HOLLOW OF HER HAND

By GEORGE BARR McCUTCHEON.

Synopsis of Preceding Chapters.

Charlie Wrandall is found dead in a roadside. His widow, accidentally meeting the girl Betty Castleton, who had accompanied the detective to see him, offers her a home. After a year abroad the two women return and take up their abode in Wrandall's country place. Leslie Wrandall, the stepson, is a friend to the girl and proposes to her, but she rejects him with horror. His friend, the detective, begins to paint Mrs. Castleton's portrait. He discovers that the girl was once engaged to another artist, an actress, who had sold him to a private detective engaged by the Wrandall family to discover the murderer. She had been engaged to the detective, but he had sold her to the Wrandalls.

"I am thinking of paying Mr. Smith his price," said Sara calmly. "Why, damn it all!" roared Carroll, "you countenance his ridiculous assertions!"

"No! I do nothing of the sort. Mr. Carroll, and Mr. Smith knows it quite as well as you do. He still has it in his power to set the tongues to wagging. We can't get around that gentleman. I want to pay him to drop the case entirely. The reward has been withdrawn. Will it satisfy your curiosity, Mr. Smith, if I agree to pay to you a like amount?"

"Good Lord!" gasped Smith, staring.

"I cannot permit—" began Mr. Wrandall.

She looked him squarely in the eye and the words died on his lips. "I prefer to have it my way," she said. "I will not accept favors from Mr. Smith—or any other man." Wrandall alone caught the significance of the last four words. She would not accept the favor of a lie from him! And yet she would not humiliate by denying him in the presence of others. Mr. Carroll will attend to this matter for me, Mrs. Smith, if you will call at his office at your convenience. I shall make but a single stipulation in addition to the one I have given—you are to do the same for me. Mr. Wrandall has already dismissed you. You are under no further obligation to him or his family. I respectfully submit to all of you gentlemen that when the investigations go so far astray as they have gone in this instance, it isn't safe to let them continue with the possible chance of proving unwholesome to other innocent persons toward whom, in some justice, attention might be drawn. The young woman in the far West is a sickening example. I refer to the Astley girl, by any chance, the right person should be taken to court. Mr. Wrandall, with the same spirit—if not the same spirit that actuates you, but I am opposed to having shades thrown to glorify a marauding crew of a public that despises all of us because unkindly, we are what we are. I trust I make myself plain. I loved my husband. I have no desire to know the names of women who were his—we will say—who were in love with him."

Mr. Wrandall bowed his head and said not a word. His attorney, who had been a silent listener from the beginning, spoke for the first time. "If Mr. Smith will call again to-morrow, I will attend to the closing of this matter to his entire satisfaction. Mr. Wrandall has already authorized me to settle in full for his time and—patience!"

"I don't like to take money in this way," he said. "We won't discuss ethics, Mr. Smith." "Just as you like, then. I'm only too happy to be off the job. Good morning, madam. Good morning, gentlemen."

He stalked from the room. Watson was waiting in the hall. "This way," he said, indicating the bit front door.

Smith grimed sheepishly. "God, they can even think I can find a friend closer," he said.

Bedroom Wrandall turned to the two men after he heard the roar of his automobile start in the porte-cochere. "Gentlemen, I believe it is unnecessary to announce to you that I did not speak over the telephone with my daughter-in-law on that wretched night," he said slowly.

They nodded their heads. "I am not a good liar. Do you think the fellow believed me?"

"No," said Sara instantly. "He is accustomed to better lying than you can supply. He is, however, a good man. I could not tell the truth when you said I was in my apartment, even though you are not sure of it yourself, Mr. Wrandall. I will not presume to thank you for what you did, but I shall never forget it, sir."

He regarded her rather austerely for a moment. "I am glad you do not think me, Sara," he said. "You are not to feel that you are under the slightest obligation to me."

"I regret that you felt it necessary to pursue yourself," she said levelly, and then broke into a soft little laugh as she laid her hand on his arm once more. "Come, let us have a semi-public